



CAPITALIZE ON INCREASED GROCERY SALES WITH THE FASTEST-GROWING FLATBREAD IN RETAIL (IRI)

**VERSATILE, GREAT TASTING
FLATBREAD VARIETIES**

**EYE-CATCHING
MERCHANDISING**

**TURN-KEY
PROGRAM**

- Great taste and texture that customers will love
- Convenient and versatile options for sandwiches, dips, pizzas, and more
- Simple, high-quality ingredients
- No artificial flavors, colors, or preservatives
- Lightweight, eye-catching merchandising units to help drive sales
- Ambient and refrigerated options



Rack#22

TURN THE BREAD AISLE INTO A DESTINATION



Rack#30



www.stonefire.com/foodservice

Voted most trusted Artisan Flatbread brand by American shoppers based on the 2019 BrandSpark American Shopper Study.
* Racks ordered are provided at \$0 cost and remain the property of Stonefire® Authentic Flatbreads. Racks must be used to merchandise Stonefire® items at all times; should a rack be repurposed or removed, a charge of \$150 USD (rack #30) and/or \$20 USD (rack #22) per rack will apply.



Hand stretched or die-cut, we create the perfect shaped naan and flatbreads with a hand made appearance.

We use a patented commercial tandoor tunnel oven to produce flatbreads with superior texture and have the capability to deliver consistent quality on a large scale.

NAAN (2-Pack)

- Teardrop Original (232)
- Teardrop Fire Roasted Garlic (233)
- Teardrop Whole Grain (234)
- Teardrop Organic Original (616)

MINI NAAN (4-Pack)

- Mini Naan Original (1362)
- Mini Naan Ancient Grain (122)

NAAN DIPPERS[®] (20-Pack - refrigerated)

- Naan Dippers[®] (619)

RACK #22*

- SKU#: 9900981
- Rack Dimensions: 8.75" x 10.25" x 11"

RACK #29*

- SKU#: 9901020
- Rack Dimensions: 50.6" x 26" x 18.75"

For more information visit:

www.stonefire.com/foodservice

